

## SECTION C — CHEMISTRY; METALLURGY

## C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

C12C BEER; PREPARATION OF BEER BY FERMENTATION (ageing or ripening by storing C12H 1/22; methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00; venting devices for casks, barrels or the like C12L 9/00); PREPARATION OF MALT FOR MAKING BEER; PREPARATION OF HOPS FOR MAKING BEER

**Note(s) [6]**

In this subclass, it is desirable to add the indexing codes of subclass C12R.

**Subclass index**

RAW MATERIALS FOR PREPARING BEER.....1/00, 3/00, 5/00  
 PREPARATION AND TREATMENT OF WORT; FERMENTATION PROCESSES FOR BEER.....7/00, 11/00  
 SPECIAL BEER.....12/00  
 BREWING DEVICES.....13/00

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|-------|---|-------|--|
| 1/00  | <b>Preparation of malt [1, 2006.01]</b>   | 5/04  | • • Colouring additives [1, 2006.01]   |
| 1/02  | • Pretreatment of grains, e.g. washing, steeping [1, 2006.01]   | 7/00  | <b>Preparation of wort (malt extract C12C 1/18) [1, 2006.01]</b>   |
| 1/027 | • Germinating [6, 2006.01]  | 7/01  | • Pretreatment of malt, e.g. malt grinding [6, 2006.01]  |
| 1/033 | • • in boxes or drums [6, 2006.01]  | 7/04  | • Preparation or treatment of the mash [1, 2006.01]  |
| 1/047 | • • Influencing the germination by chemical or physical means [6, 2006.01]  | 7/047 | • • part of the mash being unmalted cereal mash [6, 2006.01]   |
| 1/053 | • • • by irradiation or electric treatment [6, 2006.01]   | 7/053 | • • part of the mash being non-cereal material [6, 2006.01]  |
| 1/067 | • Drying [6, 2006.01]   | 7/06  | • • Mashing apparatus [1, 2006.01]   |
| 1/073 | • • Processes or apparatus specially adapted to save or recover energy [6, 2006.01]   | 7/14  | • Lautering, i.e. clarifying wort [1, 2006.01]   |
| 1/10  | • • Drying on fixed supports [1, 2006.01]   | 7/16  | • • by straining [1, 2006.01]  |
| 1/12  | • • Drying on moving supports [1, 2006.01]  | 7/165 | • • • in mash filters [6, 2006.01]   |
| 1/125 | • Continuous or semi-continuous processes for steeping, germinating or drying [6, 2006.01]  | 7/17  | • • • in lautertuns [6, 2006.01]   |
| 1/13  | • • with vertical transport of the grains [6, 2006.01]  | 7/175 | • • by centrifuging [6, 2006.01]   |
| 1/135 | • • with horizontal transport of the grains [6, 2006.01]  | 7/20  | • • Boiling the beerwort (brew kettles C12C 13/02) [6, 2006.01]  |
| 1/15  | • Grain or malt turning, charging or discharging apparatus [6, 2006.01]   | 7/22  | • • • Processes or apparatus specially adapted to save or recover energy [6, 2006.01]  |
| 1/16  | • After-treatment of malt, e.g. malt cleaning, detachment of the germ [1, 2006.01]  | 7/24  | • Clarifying beerwort between hop boiling and cooling [6, 2006.01]   |
| 1/18  | • Preparation of malt extract or of special kinds of malt, e.g. caramel, black malt (malt products for use as foodstuffs A23L) [1, 2006.01] | 7/26  | • Cooling beerwort; Clarifying beerwort during or after the cooling [6, 2006.01]   |
| 3/00  | <b>Treatment of hops [1, 2006.01]</b>   | 7/28  | • After-treatment [6, 2006.01]   |
| 3/02  | • Drying [1, 2006.01]   | 11/00 | <b>Fermentation processes for beer [1, 2006.01]</b>  |
| 3/04  | • Conserving; Storing; Packing [1, 2006.01]   | 11/02 | • Pitching yeast [1, 2006.01]  |
| 3/06  | • • Powder or pellets from hops [6, 2006.01]  | 11/06 | • Acidifying the wort [1, 2006.01]   |
| 3/08  | • • Solvent extracts from hops [6, 2006.01]   | 11/07 | • Continuous fermentation [6, 2006.01]   |
| 3/10  | • • • using carbon dioxide [6, 2006.01]   | 11/09 | • Fermentation with immobilised yeast [6, 2006.01]   |
| 3/12  | • • Isomerised products from hops [6, 2006.01]  | 11/11 | • Post fermentation treatments, e.g. carbonation or concentration (methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00) [6, 2006.01, 2019.01] |
| 5/00  | <b>Other raw materials for the preparation of beer [1, 2006.01]</b>   |       |  |
| 5/02  | • Additives for beer [1, 2006.01]   |       |  |

## C12C

### 12/00 Processes specially adapted for making special kinds of beer [6, 2006.01]

- 12/02 • Beer with low calorie content (C12C 12/04 takes precedence) [6, 2006.01]
- 12/04 • Beer with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00) [6, 2006.01]

### 13/00 Brewing devices, not covered by a single group of C12C 1/00-C12C 12/04 [3, 6, 2006.01]

- 13/02 • Brew kettles [3, 2006.01]
- 13/06 • • heated with fire [3, 2006.01]
- 13/08 • • with internal heating elements [6, 2006.01]
- 13/10 • Home brew equipment [6, 2006.01]